



Welcome to the Riesling Expert IV Tasting Series

Thanks for joining us on a one-of-a-kind Riesling journey! During this three-week class, you will taste different styles and ages of Riesling, and learn about growing, making, tasting and pairing the noblest white grape variety. This letter contains important information about how to attain the Silver Thread “Riesling Expert” award.

Step 1: Source Appropriate Wines for the Tasting

If you have purchased our Riesling Expert IV Virtual Tasting 6-pack, you have everything you need to taste along with us during the sessions. Silver Thread followers may already have these or similar wines at home. If you have questions about the suitability of substitute wines, please e-mail us (info@silverthreadwine.com) before Session 1.

Session 1, January 20, 2023, 6:00-7:30pm: Dry Riesling 2021 and Gewurztraminer 2021 (2019 or 2020 vintages of these wines is also ok, but you should try to have the same vintage of both).

Session 2, January 27, 2023, 6:00-7:30pm: Riesling Reserve 2021 and Riesling Estate Vineyard 2021. (You may also use Riesling Bio-intensive 2018 in place of Reserve Riesling and Riesling Estate Vineyard 2018 in place of 2021; both wines should be the same vintage)

*****February 3, 2023—NO CLASS*****

Session 3, February 10, 2023, 6:00-7:30pm: Riesling Gridley Bluff Point 2021 (2019 or 2020 also ok) and Semi-dry Riesling 2018 (2017 or 2016 also ok).

Step 2: Register for the Class

If you'd like to receive the Riesling Expert award, you must register for the class. Registration is quick and easy, and helps us know the names and mailing addresses of all class participants. If there is more than one person in your household participating, please make sure you register separately. To register, go to <http://bit.ly/3ifT3A>

Remember, completion of the Riesling Expert Award is OPTIONAL. You are more than welcome to view the tastings and sample the wines WITHOUT working toward the award.

Step 3: Prepare your Tasting Setup

In order to properly compare the two wines in each session, you will need two identical wine glasses per person. You will pour a tasting sample (about 2 oz.) of each wine and compare them side-by-side during the session. Also, be sure the wine is at proper serving temperature of 45-50 degrees F. If you pre-chill it in the refrigerator, take it out of the fridge 20 minutes before the session so the wine is not too cold. It's a good idea to open the bottles before the class begins... many participants note that the wines open up and become more flavorful after being exposed to air for 30 minutes or longer.

We recommend having some wine-friendly food on hand to cleanse your palate: fresh goat cheese, mild to medium gruyere, water crackers and olives work well.

Additional course reference materials, including notes, maps and photos will be posted at <https://silverthreadwine.com/events/riesling-expert-iv-virtual-tasting/>. We will also email all registrants and 6-pack purchasers a few days before each session with links to the reference materials.

Step 4: Participate in the Tasting Sessions

Sessions will be broadcast using Zoom Webinar. Zoom Webinars are different from Zoom Meetings... participants don't have their cameras on, but they can still participate via chat and other means during the class.

After registering, you will automatically receive links to join the classes each week by email. All sessions will be recorded, so you can make up a session if you aren't able to join live. Recordings will be emailed to all registrants after the class ends.

Step 5: Receive Your Award*

At the end of the three-part series, each participant who has completed steps 1-4 will receive a Silver Thread Riesling Expert award made by a local artisan.

Please contact me if you have any questions or concerns. I am looking forward to helping you expand your knowledge and enjoyment of Riesling.

Cheers,

Shannon Brock
Co-owner/Estate Manager/Wine Educator

**The Silver Thread Riesling Expert Award is not an accredited program by any educational certifying organization.*